

Tips for Successful Vacuum Packaging

For more usage tips and safety information, please refer to the FoodSaver Reference Guide or visit our website at www.foodsaver.com.

Tips on Sealing a Bag

Make sure you've securely latched the appliance lid.

When making a bag from a roll, place bag material on Sealing Strip **(K)**, close lid and make sure to use the Latch **(D)** to lock lid. Then press Seal Button **(R)**.

Prevent moisture or liquid from being pulled into the Vacuum Channel or trapped in the seal. Either pre-freeze moist food such as raw meat for 1-2 hours before vacuum packaging, or place a folded paper towel between food and end of bag to absorb excess liquids. Just be sure to leave at least 3 inches between paper towel and end of bag so that bag seals properly with paper towel inside.

Make sure you give appliance time to cool down.

Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

Tips on Removing Air from a Bag

Make sure you've securely latched the appliance lid.

When vacuuming and sealing a bag or canister, make sure the Latch **(D)** is in the locked position.

Check for wrinkles in the bag along the Sealing Strip. Wrinkles in seal may cause leakage and allow air to come back into bag. Check for wrinkles in bag along Sealing Strip **(K)** before closing lid and vacuum packaging. If you find wrinkles after sealing bag, simply cut bag open and vacuum package again.

If motor runs for more than 30 seconds without stopping, you may need to adjust bag and try again. If you are making the initial seal on a piece of bag material with two open ends, make sure bag is placed on Sealing Strip. If you are vacuum packaging with a bag, make sure open end is placed down inside Vacuum Channel and make sure Accessory Hose is not attached. If you are vacuum packaging with an accessory, check Accessory Hose in appliance lid and in accessory to ensure a tight fit.

Tips on Storage

Always store appliance with the Latch in the unlocked position.

Tips for Successful Vacuum Packaging

(continued)

General Tips

1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver Bags, Canisters and Accessories.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel, clogging the pump and damaging your appliance. To prevent this, follow these tips:
 - a. *For moist and juicy foods such as raw meats:* Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, but below seal area, before vacuum packaging.
 - b. *For soups, sauces and liquids:* Freeze first and avoid overfilling bags. Or, use a canister in refrigerator.
 - c. *For powdery or fine-grained foods:* Avoid overfilling bags or use a canister. You can also place a coffee filter or paper towel inside before vacuum packaging.
 - d. If your appliance features a Drip Tray, empty it after each use.
4. To avoid overfilling, always leave at least 3 inches of bag material between bag contents and top of bag. Then leave at least one additional inch of bag material for each time you plan to reuse bag.
5. Do not create your own side seams for a FoodSaver Bag. These bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in a seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip before you close lid.
7. If you are unsure your bag was sealed properly, simply reseal bag about ¼ inch above first seal.
8. When you are vacuum packaging items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch of space at top of canister or container, and make sure to lock Latch (**D**) before vacuuming. Unlock the Latch when finished.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 of *FoodSaver Reference Guide* for more information.
11. If appliance does not function and indicator light flashes, check to make sure the Latch is in the locked position.
12. Always store appliance with the Easy-lock Latch in the unlocked position.



FoodSaver®

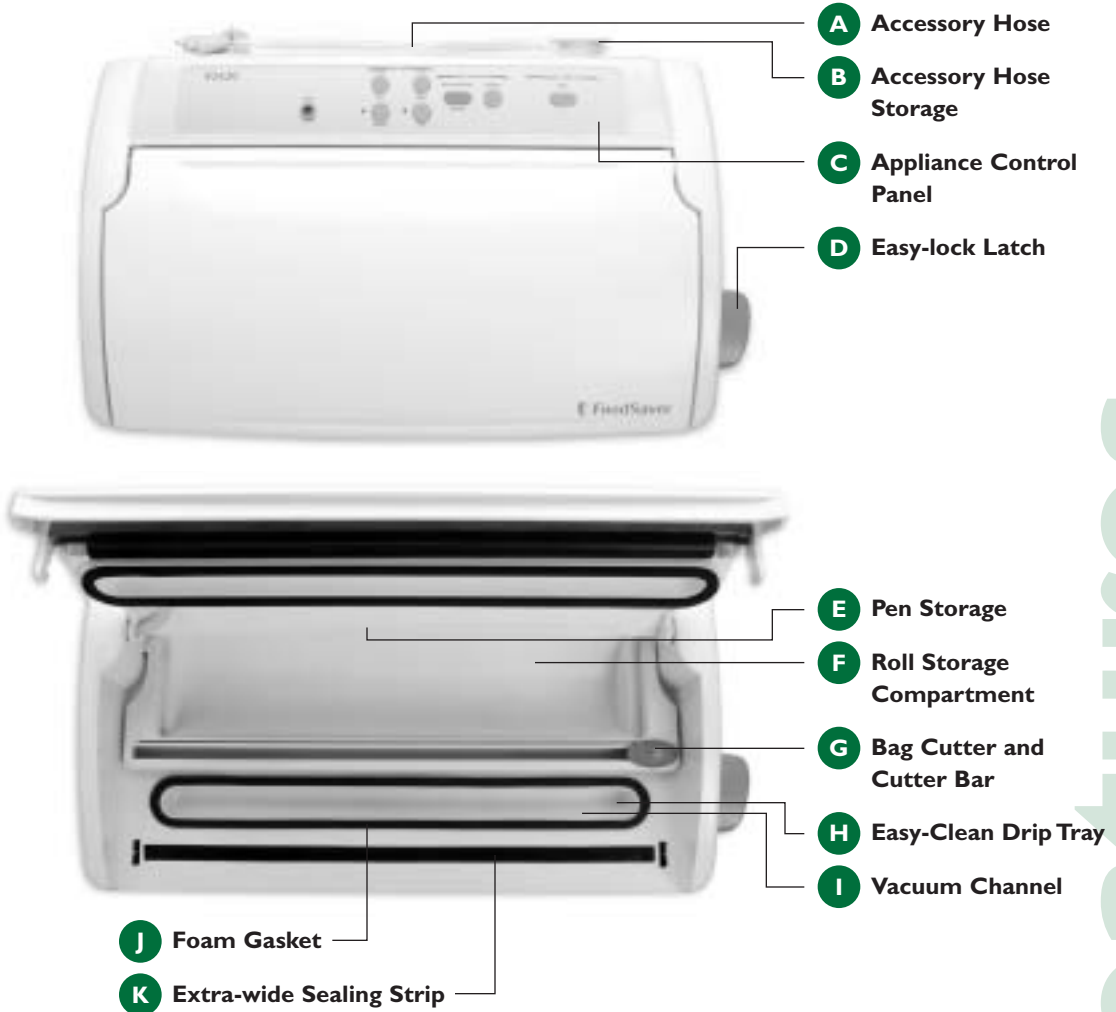
ADVANCED DESIGN

QuickStart

V2420/V2440/V2460/V2480

Shown V2420; V2440, V2460 and V2480 operate in the same manner except where noted.

Features of Your FoodSaver Appliance



For important safety information and helpful tips, please refer to the *FoodSaver Reference Guide* included in your kit. Questions? Visit us at www.foodsaver.com or call 1-800-777-5452 (U.S.) or 1-877-804-5383 (Canada), Mon-Fri 8am-8pm, Sat 9am-6pm EST. Get tips on vacuum packaging and order FoodSaver accessories.

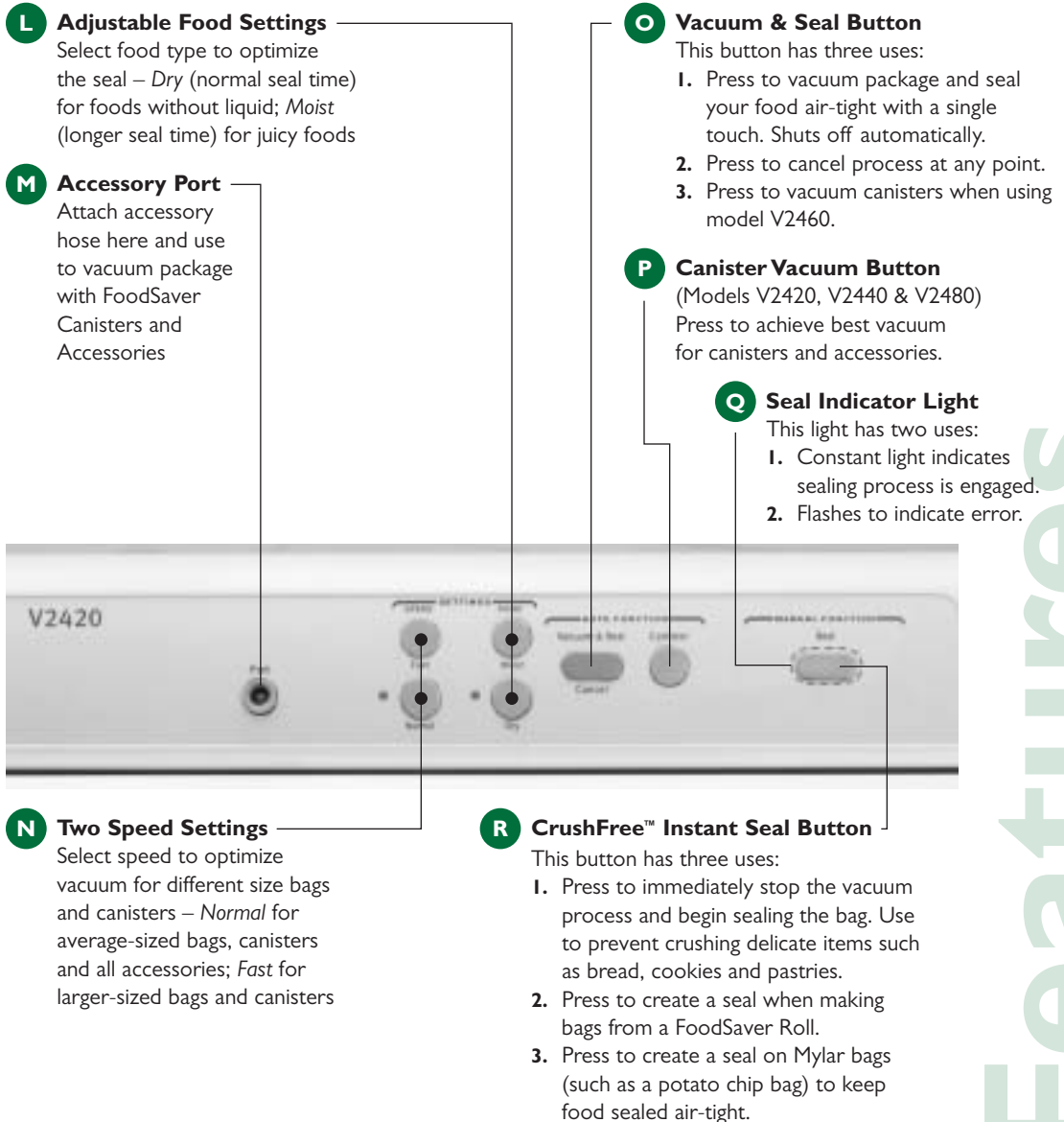
Features

Features

Shown V2420; V2440, V2460 and V2480 operate in the same manner except where noted.

Advanced Design Features

The user-friendly, intuitive control panel makes it easy for you to get the most out of your FoodSaver Advanced Design Features.



Getting Started

Registering your appliance is quick and easy at www.foodsaver.com. If you register on our website, you will be eligible for special bag and accessory introductory offers. Refer to the registration card in the box.

How to Make a Bag from a FoodSaver Roll



Place Bag on Sealing Strip



Close and Latch Lid



Press Seal Button

1. Open appliance lid and place roll into Roll Storage Compartment (F).
2. Lift up Bag Cutter Bar (G).
3. Pull bag material to the outer edge of the Sealing Strip (K) and lower the Cutter Bar (G).
4. Close and lock the lid using the Latch (D).
5. Press Seal button (R).
6. When Seal Indicator Light (Q) turns off, sealing is complete. Unlock latch and lift lid.

7. You now have one sealed end and need to cut the bag to the length you need. Pull out enough bag material to hold item to be vacuum packed, plus 3 inches.
8. Gently press and slide Bag Cutter (G) across the length of the roll.

Now you are ready to vacuum package with your new bag (see below).

How to Vacuum Package with FoodSaver Bags



Place Bag in Vacuum Channel



Close and Latch Lid



Press Vacuum & Seal Button

1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag into Vacuum Channel (I).
3. Close lid and use Latch (D) to lock.
4. Press appropriate Food Setting Button (L) – Choose *Moist* for juicy foods or *Dry* for foods without liquid. Appliance will default to *Dry* setting.
5. Press appropriate Speed Setting Button (N) – Choose *Normal* for average-sized bags, canisters

and all accessories or *Fast* for larger-sized bags and canisters. Appliance will default to *Normal* speed.

6. Press Vacuum & Seal Button (O) to begin vacuum and sealing process. Motor will continue to run until bag is fully vacuumed, then will automatically seal.
7. When Seal Indicator Light (Q) turns off, unlock latch, lift lid and remove bag. Refrigerate or freeze if needed. (See *FoodSaver Reference Guide* for food safety tips.)

Note: Let appliance cool down for 20 seconds after each use. Always store appliance with the Latch (D) in the unlocked position.

FoodSaver Accessories

Accessories include FoodSaver Vacuum Packaging Canisters, Universal Lids, Jar Sealers and Bottle Stoppers.

FoodSaver Accessory Guidelines

1. Always leave at least one inch of space between contents and rim.
2. Wipe rim of canister, container or bottle to ensure it is clean and dry.
3. Place lid on canister or container, or place stopper in bottle.
4. For accessories with a large knob on lid, turn knob to **Vacuum**. Vacuum package using instructions below. When vacuum process is complete, turn knob to **Closed** before removing Accessory Hose.
5. For accessories without a large knob on lid, vacuum package using instructions below.

How to Vacuum Package with FoodSaver Accessories

1. Prepare container according to FoodSaver Accessory Guidelines above.
2. With lid closed, insert one end of Accessory Hose (**A**) into Port (**M**) on appliance. Insert other end into port on accessory. Twist gray tab while inserting to ensure a tight fit.
3. Lock the Latch (**D**) on side of appliance before vacuuming.
4. If vacuum packaging in a large canister, push Fast Speed Setting (**N**) button.
5. For models V2420, V2440, V2480, push Canister Vacuum Button (**P**) to begin vacuum process.

For model V2460, push the Vacuum & Seal Button (**O**). Motor will run until vacuum process is complete.

6. When motor turns off, gently twist and remove Accessory Hose from accessory and appliance. Unlock Latch.
7. To test vacuum, simply tug on accessory lid. It should not move.

Note: For important tips on using accessories with different foods, please refer to the *FoodSaver Reference Guide*.

How to Open FoodSaver Accessories after Vacuum Packaging

FoodSaver Vacuum Packaging Canisters (without large knob on lid)

To release vacuum and open, push gray rubber button on lid.

Quick Marinators (with large knob on lid) and Universal Lids

To release vacuum and open, turn knob on lid to **Open**.

FoodSaver Jar Sealer with Mason Jars

For use with Ball® and Kerr® brand Mason jars.

IMPORTANT: Do NOT use screw bands when vacuum packaging jars. To open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

FoodSaver Bottle Stoppers

To release vacuum and open, twist and pull up on Bottle Stopper.